



CA N'ESTRUC NEGRE 2016

DO CATALUNYA
ESPARREGUERA, BARCELONA

TYPE OF WINE:	Dry red.
GRAPE VARIETY:	65% Garnatxa Negra, 11% Samsó (Cariñena), 10% Syrah and 14% Ull de Llebre (Tempranillo).
GRAPE PROVENANCE:	50% from own vineyards and 50% from a vineyard under supervision in the same area.
ALTITUDE:	165 m.
TYPE OF SOIL:	Alluvial.
AGE OF THE VINES:	15 - 30 years old.
PLANTATION DENSITY:	4,500 vines per hectare.
DATE OF HARVEST:	September 5 th for Garnatxa and Ull de Llebre (Tempranillo) and September 19 th for Samsó (Cariñena).
HARVEST:	Hand-harvested.
PRODUCTION:	Traditional method, selection and destemming of the grapes and cold maceration during 5 days. Fermentation between 10 to 15 days in stainless steel tank from 25 to 200 hl under controlled temperature (between 17 and 21°C) with daily remontages. Malolactic fermentation in stainless steel tank.
AGEING:	Without ageing.
BOTTLING:	February 2017.
ALCOHOL:	14.5% Abv.
PRODUCTION VOLUME:	80,000 bottles.
TASTING NOTES:	Deep garnet in colour with violet hues. On the nose, it is a cornucopia of fresh red fruits reminiscent of red cherry and blackcurrant. Over time, a floral hint of violet is apparent and the rosemary and thyme notes become more pungent. On the palate, it is rich in texture and volume, thanks to the silky and well matured tannins. It has a well-balanced acidity and a final aroma with hints of liquorice, red pepper and toasted caramel.
FOOD PAIRING:	Ideal with all types of red meat, stews and rice dishes, as well as mild goat cheeses.
SERVING TEMPERATURE:	Between 14 and 16°C.
RECOMMENDED GLASS:	Chianti from Grape Range by Riedel.